

THE ESTUARY BROADWAY

FESTIVE MENU

MENU 1

STARTERS

- tempura squid
freshly battered salt and pepper tempura squid served with sweet chilli sauce
- southern fried chicken goujons
breaded chicken goujons served with your choice of katsu curry sauce, harissa mayo or bang bang sauce
- brussels pate
brussels chicken liver and pork pate, served with crusty baguette and onion chutney
- halloumi fries (v)
breaded halloumi fries served with mango chutney

MAINS

- turkey roast dinner
roast turkey served with roast potatoes, roasted honey mustard parsnips and carrots, steamed mixed vegetables, cauliflower cheese, pigs in blankets, yorkshire pudding cranberry sauce and a jug gravy
- homemade burger
homemade 10oz beef burger made with prime mince, chilli, coriander and onion, served in a toasted pretzel bun with mixed leaves and tomato and two of the sides found below
- bbq chicken
chargrilled chicken breast, topped with cheese, bacon and bbq sauce and two of the sides found below
- sausages and mash
three smithfield market cumberland sausages, served with creamy mash potato, steamed mixed vegetables, a yorkshire pudding and onion gravy
- chicken, ham and leek pie
succulent pieces of chicken, ham, leek and pickled onions in a creamy sauce, served with creamy mash, steamed mixed vegetables and a jug of gravy
- mushroom and cashewnut wellington (v) (ve)
mushroom and cashewnut wellington served with creamy mash, steamed mixed vegetables and a jug of vegan gravy
- beer-battered cod and chips
beer-battered fresh cod served with chunky chips and your choice of garden or mushy peas and tartare sauce
- homemade beef lasagne
homemade aberdeen angus beef lasagne, served with your choice of chips or french fries and a fresh house side salad

MENU 2

STARTERS

- pan-fried garlic tiger prawns
pan-fried tiger prawns served with or without sweet chilli sauce and crusty bread
- luxury prawn cocktail
fresh royal greenland greenland prawns, avocado and mixed leaves served with homemade marie rose sauce
- chinese style crispy duck pancakes
crispy duck, served with cucumber, spring onion, hoisin sauce and chinese style wraps
- oven-baked camembert (v)
oven-baked camembert served with crusty baguette

MAINS

- roast sirloin beef roast dinner
roast sirloin beef served with roast potatoes, roasted honey mustard parsnips and carrots, steamed mixed vegetables, cauliflower cheese, pigs in blankets, yorkshire pudding and a jug gravy
- roast leg of lamb roast dinner
roast leg of lamb served with roast potatoes, roasted honey mustard parsnips and carrots, steamed mixed vegetables, cauliflower cheese, pigs in blankets, yorkshire pudding and a jug gravy
- estuary burger
our homemade burger with grilled chorizo, monterey jack cheese, onion rings, mayo, rocket, gherkins and chilli jam in a toasted pretzel bun two of the sides found below
- halloumi and mushroom burger (v)
chargrilled halloumi and portobello mushroom with red onion, tomato and lettuce in a pretzel bun. served with french fries and side salad
- bbq ribs and chicken breast
half rack of ribs and chargrilled cajun chicken breast, served with bbq sauce and two of the sides found below
- pan-fried sea bass
pan-fried sea bass served with crushed roast potatoes, steamed mixed vegetables and a garlic butter and chilli sauce
- fish pie
smoked haddock, salmon and cod, topped with creamy mash and tiger prawns, served with steamed mixed vegetables
- smoked salmon and prawn rigatoni
scottish smoked salmon, prawns and wilted spinach in a cream and white wine sauce with a hint of lemon

SIDES

chips, french fries, curly fries, roast potatoes, creamy mash, onion rings, spicy rice, garlic bread, portobello mushrooms, steamed mixed vegetables (green beans, peas and savoy cabbage), honey mustard roasted parsnips and carrots, large coleslaw or side salad

DESSERTS

- chocolate brownie
- churros with chocolate/ toffee sauce
- blackberry and apple crumble

- profiteroles
- sticky toffee pudding

2 courses - 29.95
3 courses - 35.95

2 courses - 39.95
3 courses - 45.95

